



WhyNot! Cafe Bar Restaurant
Breakfast & Lunch: 7 days from 6am
Cocktails & Dinner: Wednesday - Sunday

We are passionate about sourcing the best local & organic produce. Our menu changes seasonally reflecting what has landed on the local boats, what the farmers pull up from the ground & which cuts of meat the butcher has ageing. This ensures that our food captures the spirit of the region whilst celebrating the seasonality & diversity of natures delights.

Wines by the Glass

SPARKLING

"Prosecco di Conegliano" N/V - Venezia, IT
 "Rymill" 2006 - SA

WHITES

"Bleasdale" '09 Chardonnay - Langhorne Creek, SA
 "Astrolabe" '10 Sauvignon Blanc - Marlborough, NZ
 "Antonutti" '07 Pinot Gris - Friuli, IT
 "South" '08 Riesling - TAS

REDS

"Round 2" '09 Merlot - Barossa, SA
 "The Gentlemen" '06 Cabernet Sauvignon - Eden Valley, SA
 "Paxton" '09 Shiraz - McLaren Vale, SA
 "Pierre Amadieu" '09 Grenache - Cotes du Rhone, FR

ROSE

"Paxton" '10 Shiraz - McLaren Vale, SA

To share with drinks | 4pm until late

Spiced nuts
 Local olives & spiced nuts
 Pita bread w/ local olive oil, smoked eggplant dip & spiced nuts {serves 2}
 Classic tomato & basil bruschetta
 Half a wholemeal pita pocket w/ eggplant spread, tomato salsa, salad & sprouts
 French brie served w/ burnt fig paste, fresh fruit & crackers
 Tasmania vintage cheddar w/ burnt fig paste, fresh fruit & crackers
 Grilled haloumi & roasted beets with lemon
 Chilli salt squid, homemade lime aioli
 Mini BBQ roo burger
 Mini grilled chicken burger
 Bangalow salami & lonza (cured pork loin) w/ olives & bread
 Freshly shucked Sydney rock oysters: 6 or 12 w/ lemon & lime
 Mixed share plate: pita bread, spiced nuts, olives, cured meats, smoked eggplant dip, tomato salsa, sprouts

Our Menu

Share the LOVE with shared dining
 3-courses shared between 2 diners: \$45

18 Jonson Street, Byron Bay NSW | 02 66 807 994
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Entrees

Gazpacho {chilled tomato soup} w/ cucumber ice & basil yoghurt 13
 Farmers market salad roasted beets, feta, cherry tomatoes, fennel, cress & potato crisps {ingredients may vary} 15
 Peppered free-range chicken livers w/ pear and rocket salad and a truffle vinaigrette 15
 Pan-fried chilli salt squid w/ mesclun salad & fresh fruit salsa 16
 Huon smoked salmon salad w/ fennel, radish, apple & watercress 16

Mains { Recommended with a side to share }

Homemade "green" fettuccini w/ garlic, basil, lemon & served w/ parmesan 25
 Whole roasted field mushroom w/ onion jam, grilled haloumi, quinoa, tomato salsa & sprouts 26
 Pan-fried fresh fish w/ a spiced nut crust & fresh fruit salsa 28
 Lemon & thyme roasted Bangalow pork loin w/ grape, spinach & mint salad & carrot puree 29
 BBQ Roast Picanne {Brazilian style} aged rump served med-rare w/ chimichurri & roast pumpkin 32
 Whole BBQ Roast Picanne {Brazilian style} aged rump for four served med-rare w/ chimichurri & roast pumpkin 110

Sides

Leafy green salad, house dressing 8
 Steamed broccoli w/ olive oil, lemon, spinach & macas 8
 Pear, rocket & parmesan salad w/ truffle vinaigrette 9
 Herb-roasted chat potatoes 9

Desserts

French brie served w/ burnt fig paste, fresh fruit & crackers 12
 Tasmania vintage cheddar served w/ burnt fig paste, fresh fruit & crackers 12
 Affogato w/ your choice of liqueur* 11
We recommend Baileys, Frangelico, Tia Maria or Kahlua
 Flourless chocolate & orange cake Cointreau butterscotch & vanilla ice cream {GF} 14
 Home-made spiced apple & almond tart w/ saffron yoghurt & honeyed strawberries {GF} 15
 Warm Jamaican chocolate fondant: mini chocolate pudding, Frangelico-soaked dried fruit salad, chocolate ice cream* 16

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*Please note that the affogato is served from the bar & may not be timed with other desserts & the chocolate fondant takes 15 minutes to prepare



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Breakfast

- Daily changing breakfast special served w/ coffee
- Toasted sourdough w/ raspberry jam, vegemite, local honey or crunchy peanut butter
- Bacon & egg roll w/ aioli, relish & spinach
- Breakfast pita pocket w/ eggplant spread, spiced beans, fresh tomato, fried egg, sprouts & lemon
- "Our beans on toast" Spiced Mexican beans on seeded bread w/ avocado
- Two poached free range eggs on toasted sourdough w/ rocket & homemade tomato relish
- Mashed avocado on toasted rye w/ tomato salsa & lemon
- Grilled haloumi, whole roasted field mushroom, poached egg, watercress & tomato relish on seeded bread
- Roasted pumpkin, olive & spinach sauté served on rye bread w/ feta & lemon
- Herbed lentil rosti w/ spinach, avocado, poached egg, aioli, parmesan & sprouts
- Fried free range eggs w/ Bangalow pork & fennel sausage w/ Turkish bread & tomato relish
- Scrambled eggs w/ Huon smoked salmon, capers, cherry tomatoes & spinach on rye bread
- "WhyNot!" Eggs Benedict
Two poached eggs, spinach & our signature chive hollandaise sauce on rye bread
 - Served w/ grilled bacon
 - Served w/ Huon smoked salmon
 - Served w/ lentil cake & parmesan
- Breakfast Extras: Half an avocado, bacon, beans, bread, cheese, egg (1), fruit salad, mushroom, sausage, smoked salmon or grilled tomato
- Lentil rosti

Modifications at staff discretion | One bill per table | Our eggs are free range
 All produce local & organic where possible

Fruits & Pastries

- Organic butter croissant served w/ vanilla chantilly & a strawberry
- WhyNot! signature muffin served w/ fresh fruit & vanilla chantilly {changes daily}
- Toasted banana & walnut bread w/ grilled banana, vanilla cream & Cointreau butterscotch
- Seasonal fruit salad served w/ local saffron yogurt & toasted macadamias

Our Menu

Lunch

- Daily changing lunch special served w/ a glass of wine 20
- Pita bread: local olive oil, smoked eggplant dip & spiced nuts 8
- BLT w/ guacamole on Turkish bread 10
- French brie served w/ burnt fig paste, fresh fruit & crackers 12
- Tasmania vintage cheddar w/ burnt fig paste, fresh fruit & crackers 12
- Bangalow salami & lonza (cured pork loin) w/ olives & bread 13
- Smoked salmon bruschetta: tomato, rocket & feta on seeded bread w/ a poached egg 13
- Tossed garden salad w/ avocado, cucumber, beetroot, tomato, carrot, spiced nuts & house dressing 16
- Freshly shucked Sydney rock oysters: 6 or 12 w/ lemon & lime 14/24
- Smoked salmon & rye sandwich w/ avocado, tomato, cucumber, mesclun, aioli & sprouts 15
- Roast pumpkin & grilled haloumi salad w/ beetroot, mesclun & spiced nuts 15
- Roasted beetroot, pear, rocket & parmesan salad w/ a truffle & lemon vinaigrette 16
- Pesto, chicken & nectarine salad w/ tomato, cucumber, macadamias & feta 17
- BBQ chilli & salt squid salad w/ fruit salsa & lime 18
- Smoked salmon salad w/ capers, cucumber, croutons, parmesan, cherry tomatoes & lime aioli 18

Burgers

- { All served on Turkish bread }
- Pesto chicken burger: grilled pesto chicken, guacamole, lettuce, tomato, cucumber & aioli 15
- BBQ Roo burger: grilled kangaroo, beetroot, lettuce, tomato, cucumber & onion jam 15
- Organic lentil burger: grilled lentil & herb patty, carrot, beetroot, tomato & sprouts 15
- Byron fish burger: grilled fresh fish, cucumber, tomato, lettuce, red onion & aioli 15
- Your burger served w/ roasted potatoes 18

Sweet Treats

- Daily changing sweet special served w/ coffee 12
- Affogato w/ your choice of liqueur* We recommend Baileys, Frangelico, Tia Maria or Kahlua 11
- Spiced apple & almond tart w/ saffron yoghurt, honey & strawberries {GF} 14
- Flourless chocolate & orange cake served w/ ice cream & fresh fruits {GF} 15
- Petite warm Jamaican chocolate pudding dried fruit compote, ice cream* 16

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